

Commodity Advisory Council (CAC) Meeting
April 13, 2000
Minutes

The Commodity Advisory Council met Thursday, April 13, 2000, at Lake Cumberland State Park. Meeting was called to order by Chair-Person, Julia Bauscher, at 9:00 a.m. CST.

CAC Members present were:

Chair-Person	Julia Bauscher	Region 8 Rep.	Joyce Alexander
Vice-Chair	Absent	Region 9 Rep.	Barbara Tarver
Region 1 Rep.	Victor Steffen	Independent School Rep.	Absent
Region 3 Rep.	Susan Gipson	Private School Rep.	Brad Chandler
Region 4 Rep.	Carol McQueen	Industry Rep.	Larry Blundred
Region 5 Rep.	Eleanor Hall	Education Rep.	Absent
Region 6 Rep.	Sondra Jackson	Food Distribution	Sarah Castanis
Region 7 Rep.	Katrina Crutcher		Teresa Ulery
			Bill Wilson
			Vicki Rodgers

Teresa Ulery gave the welcoming remarks and asked for approval of the Minutes of the September 23, 1999, meeting. The Minutes were approved.

Sarah Castanis, Division of Food Distribution Director:

- ◆ Discussed the importance of the Commodity Advisory Council to the Commodity Program and how the Council could help the program in better meeting the needs of Recipient Agencies. Information was requested from the Council regarding any needed changes in membership. Did they feel the representation of School Food Service Directors was sufficient to effectively get program information out to all School Food Service Directors? Did they feel industry representation needed to be increased? Talked about how other states were conducting their Councils.
- ◆ Discussed information received during the 2000 ACDA Conference held in Columbus, Ohio, March 25-29. Encouraged School Food Service Directors to consider becoming members of ACDA. Talked about the difference between ACDA and ASFSA. Explained ACDA membership and the fact that basic information needed to run your school lunch program is acquired at these conferences.
- ◆ The most recent CORE proposal was discussed at length, including the nine approved pilot projects. Advised Council members that the comment period for CORE was extended to the end of April.
- ◆ Discussed the Small Farms/School Meals Initiative. A survey was mailed out last week to all Food Service Directors regarding their interest in purchasing fresh fruits and vegetables from our local farmers. This information will be helpful in getting such an initiative started in Kentucky. There will be a USDA Farm-to-School Initiative Meeting on May 1, 2000, in Georgetown, KY. All School Food Service Directors should be encouraged to attend.

Larry Blundred, Industry Representative:

- ◆ Discussed the CORE Proposal. He reviewed with the Advisory Council the Discussion Paper on CORE Proposal for Seamless Ordering, Purchasing and Distribution. He advised members to get on-line and give their comments as to what they like and what they don't like.
- ◆ Reviewed the USDA Food Buying Guide. Proposed changes increase the cost of providing a 2-oz. meat/meat alternate using beef and pork.
- ◆ Gave a presentation on Pops Joe's and the pizza products that they offer.

Bill Michael, Regional Sales Manager, Sunny Fresh Foods, gave an informative presentation on egg products offered by his company and provided samples for the Advisory Council to taste. The products included egg patties, French toast and cheddar cheese omelets.

Vicki Rodgers, Processing Specialist, Division of Food Distribution:

- ◆ 17 processors approved at this time for next school year. Two new processors: Sunny Fresh Foods and M.C.I. Foods. A list of approved processors and end products will be provided in the near future. The Council was asked for any comments on the State Processing Handbook. Members were advised that we have been offered Bonus Cherries if any of the schools are interested in processing with Cutie Pie or Tabatchnick. They were also advised that Cutie Pie is interested in putting enough requests together for ½ truck.
- ◆ Food Complaint and Food Loss Reports should be filled out completely with all requested information. Any bones or foreign objects found in donated commodities should be kept if at all possible until the complaint/food loss is settled. Our office is to be notified before any donated food is destroyed. Temperature Recording Charts need to accompany all food losses.

Kurt Wilson, Regional Sales Manager, Gold Kist, Inc., presented information on the events leading up to the negative news releases concerning chicken nuggets and steps that were taken after the news releases to reassure the consumer that the chicken nuggets were safe to eat.

Due to the timeframe, reports from each Regional Rep. were not made. They were asked to send any problems they might have to our office. Problems were reported on delivery times and it was asked if the contract could be changed. Region 1 and 3 reported problems with deliveries from their distributor.

Bill Wilson, Program Coordinator, Division of Food Distribution:

- ◆ Discussed new distributors for Region 5 and Region 6. For Region 5, Clem's Refrigerated Foods in Lexington had the lowest bid. For Region 6, Haywood & Sons in Louisville had the lowest bid.
- ◆ Beginning the middle of May through June, Bill will be doing closeout reviews with all distributors. Put in writing to him any complaints you might have.
- ◆ Discussed delivery times (7:00 a.m.- 4:00 p.m.) for distributors. You are not required to be there or to have staff there to accept product after 4:00 p.m. If they arrive at 4:01 p.m. and you are not there, they have to come back the next day to make the delivery.
- ◆ Discussed shortages. Let us know if you are short on a product. Call the distributor the day that the delivery is short and let them know when you want the remaining order delivered. The skip a week delivery is every other week, not twice a month.

Teresa Ulery, Branch Manager, Division of Food Distribution:

- ◆ At the suggestion of Council members, discussed changing the Advisory Council meeting to 1 ½ days instead of only 1 day. It was determined that 1 ½ days would be better in order for members to be able to discuss issues during the Council meeting. Will send out a survey to find out where you want to have the next meeting.
- ◆ Need replacements on the Advisory Council for Glen Vanwinkle, Vice-Chair, and Sondra Jackson, Region 6 Representative. Council would like Larry Blundred to continue as the Industry Representative.
- ◆ Will be getting almonds the last part of April.
- ◆ Trail Mix will be a bonus next school year. Store in a cool, dry place. Not in the cooler.
- ◆ Pack dates are not always the standard Month/Day/Year. Sometimes the Julian date is used. The Division will send out Julian date information.
- ◆ A change has been made in the case size of beef and pork from 36-lb. to 40-lb. cases.
- ◆ Teresa should receive the Recall Reimbursement Handbook by June 30, 2000. When she gets it, she will forward a copy to each Food Service Director.

- ◆ News from ACDA – Dried fruits are plentiful. There is a shift from blueberries to cranberries. Pork supplies are down, expect less next year. Turkey supplies are up.
- ◆ DOD – can adjust percentages if you want. Teresa will send out a memo if necessary.
- ◆ The Advisory Council will solicit comments from each Food Service Director on the CORE Proposal and ask for their input. These will be forwarded to Julia Bauscher who will incorporate these comments into a comprehensive letter from the State of KY.

Meeting adjourned at 3:30 p.m. CST.